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The **glass transition temperature** concept in rice drying and tempering: Effect on milling quality - [all 2 versions »](#)

AG Cnossen, TJ Siebenmorgen - Trans. ASAE, 2000 - [asae.frymulti.com](#)

... 1999. Incorporating the **glass transition temperature** concept in rice drying and tempering to optimize **moisture** removal and milling quality. ASAE Paper No. ...

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Determination of the effect of moisture on gliadin glass transition using mechanical spectrometry ... - [all 3 versions »](#)

EM De Graaf, H Madeka, AM Cocero, JL Kokini - Biotechnology Progress, 1993 - [pubs.acs.org](#)

... of Gliadin at Different **Moisture** Contents Determined by Differential Scanning Calorimetry equilibrium **moisture glass transition temperature** content f 0.5 (%) (...

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Glass transition temperature of chitosan and miscibility of chitosan/poly (N-vinyl pyrrolidone) ... - [all 5 versions »](#)

K Sakurai, T Maegawa, T Takahashi - Polymer, 2000 - Elsevier

... may be considered; it is well known that the **glass transition temperature** decreases with ... effect cannot be admitted in our case since the **moisture** content of ...

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Effect of glass transition on rates of nonenzymic browning in food systems - [all 2 versions »](#)

R Karmas, M Pilar Buera, M Karel - Journal of Agricultural and Food Chemistry, 1982 - [pubs.acs.org](#)

vs **moisture** content for vegetables and lactose/amioca/lysine model system. ...

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Differentiating between the Effects of Water Activity and Glass Transition Dependent Mobility on a ...

LN Bell, MJ Hageman - Journal of Agricultural and Food Chemistry, 1994 - [pubs.acs.org](#)

... Table 2. Aspartame Stability in PVP Systems As Influenced by Water Activity (uw), **Moisture**, and **Glass Transition Temperature** (T_g) state of rate constant ...

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... shrinkage (collapse) in freeze-dried carbohydrates above their glass transition temperature - [all 3 versions »](#)

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G Levi, M Karel - Food Research International, 1995 - Elsevier

... Collapse in amorphous materials is usually related to **glass transition**, which in turn depends on **temperature** and **moisture** content. ...

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DEPENDENCE OF COMPACTION ON THE GLASS TRANSITION TEMPERATURE OF THE BINDER PHASE

R DIMILIA - AM. CERAM. SOC. BULL. Am. Ceram. Soc. Bull., 1983 - [csa.com](#)

... strength of powder granules decreased markedly when the concentration of adsorbed **moisture** was sufficient to lower the **glass transition temperature** (T_g) of the ...

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The glass transition and the sub-Tg endotherm of amorphous and native potato starch at low moisture

... - [all 3 versions »](#)

HJ Thiewes, PAM Steeneken - Carbohydrate Polymers, 1997 - Elsevier

... The **glass transition temperature** (T_g) of amorphous and native potato starch with 16% **moisture** was investigated by means of DSC. The ...

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... **-temperature-moisture relationship of solid biomaterials at and around their glass transition** - [all 3 versions »](#)

M Peleg - Rheologica Acta, 1993 - Springer

... demonstrate how this model can be used to create three-dimensional displays of **stiffness-temperature-moisture** relationships at and around the **glass transition**. ...

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On modeling changes in food and biosolids at and around their glass transition temperature range - [all 2 versions »](#)

M Peleg - Crit Rev Food Sci Nutr, 1996 - ncbi.nlm.nih.gov

On modeling changes in food and biosolids at and around their **glass transition temperature** range. ... Because **moisture** lowers the **transition center temperature** ...

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